

Strawberries and Cream Grilled Pound Cake

Prep: 15 minutes

Grill: 3 minutes • Serves: 4

- 1 package (16 ounces) fresh strawberries, hulled and cut into ½-inch pieces (about 3 cups)
- 2 tablespoons granulated sugar
- 2 tablespoons water
- 1 cup whipped cream cheese (about 6.5 ounces)
- ¼ cup powdered sugar
- ½ teaspoon vanilla extract
- 1 pound cake (about 11.5 ounces)
- Nonstick cooking spray
- 1 cup whipped topping, thawed
- Mint leaves for garnish (optional)

1. In medium bowl, toss strawberries with granulated sugar and water. If not serving right away, cover and refrigerate up to 4 hours.

2. Prepare outdoor grill for direct grilling over medium heat. In medium bowl, stir together cream cheese, powdered sugar and vanilla extract until smooth.

3. Slice pound cake crosswise into 8 equal slices. Evenly spread cream cheese mixture on 1 side of 4 slices of cake. Place remaining 4 slices over cream cheese mixture to close sandwiches. Lightly spray outsides of sandwiches with nonstick cooking spray.

4. Grill pound cake sandwiches 3 to 4 minutes or until grill marks appear, turning once halfway through cooking. Serve topped with strawberry mixture and whipped topping; garnish with mint leaves, if desired.

Approximate nutritional values per serving: 591 Calories, 30g Fat (20g Saturated), 145mg Cholesterol, 602mg Sodium, 75g Carbohydrates, 2g Fiber, 7g Protein

Chef Tip

Pound cake sandwiches can also be grilled on a grill pan.

